# Skanes Tech Newsletter

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> Summer Nights Poems By Various Authors

Summer Night By Langston Hughes The sounds Of the Harlem night Drop one by one into stillness. The last player-piano is closed. The last Victrola ceases with the "Jazz Boy Blues." The last Victrola ceases with the "Jazz Boy Blues." The last crying baby sleeps and the night becomes Still as a whispering heartbeat. I toss without rest in the darkness, Weary as the tired night, My soul Empty as the silence, Empty with a vague, Aching emptiness, Desiring, needing someone, something. I toss without rest in the darkness Until the new dawn, Wan and pale, Descends like a white mist into the court-yard.

#### Upcoming Holidays Independence Day - 4<sup>th</sup>

#### BIRTHDAYS & ANNIVERSARIES OF THE MONTH

#### Happy Birthday!!!

Eric <sub>Sortor</sub>- 7<sup>th</sup> Riley <sub>Skanes</sub>- 15<sup>th</sup> Stacy <sub>Skanes</sub>- 16<sup>th</sup>

Happy Anniversary!!! Kweeday Lamadine-7<sup>th</sup>

#### New Member of the Family

Welcome Nicole Lindsey she is our newest Strategic Communications Manager. She will be working in Herndon, VA.



## Summer Night, Riverside

In the wild soft summer darkness How many and many a night we two together Sat in the park and watched the Hudson Wearing her lights like golden spangles Glinting on black satin. The rail along the curving pathway Was low in a happy place to let us cross, And down the hill a tree that dripped with bloom Sheltered us, While your kisses and the flowers, Falling, falling, Tangled in my hair....

Sara Teasda

The frail white stars moved slowly over the sky.

And now, far off In the fragrant darkness The tree is tremulous again with bloom For June comes back.

To-night what girl Dreamily before her mirror shakes from her hair This year's blossoms, clinging to its coils?



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## "To plant a garden is to believe in tomorrow." -Audrey Hepburn



## Between The Dusk of a Summer Night

### By WILLIAM ERNEST HENLEY

Between the dusk of a summer night and the dawn of a summer day, we caught at a mood as it passed in flight, and we bade it stoop and stay. And what with the dawn of night began with the dusk of day was done; for that is the way of woman and man, when a hazard has made them one. Arc upon arc, from shade to shine, The World went thundering free; and what was his errand but hers and mine --The lords of him, I and she? O, its die we must, but it's live we can, and the marvel of earth and sun is all for the joy of woman and man and the longing that makes them one.





#### **Referrals:**

Skanes Tech is always looking for more individuals with a TS/SCI w/ Full-scope ploy for these positions in Northern VA. and some in MD.: Applications Developers, Cyber Security SME, IT Program Managers, Program Managers, Project Integrators, Software Engineers, Systems Administrators, Helpdesk Specialist, Software Quality Assurance Specialist/Applications Testers, Systems Engineers, Systems Integrators, and Web Developers.

#### Current Positions available (TS/SCI FSP):

ETL Developer Level 2 (MD), Web Developer Level 2 (MD), Software Engineers Level 0 & 2 (MD), Reports Developer Level 2 (MD), CIS Outreach Branch Support (Tysons), CIS Governance Branch Support (Tysons), Designer/Developer (Dulles), Graphic Designer (Reston/Dulles), Program Property Management Data Analyst (Springfield), Web Developers Level 1 (MD), Front Office Metrics / Tableau (Dulles), Instructional Designers 1 slot in Reston/Dulles, 1 slot in HQS. **MD= Ft. Meade surrounding areas** 

For job descriptions please email Krista or Stacy for the job descriptions. If you have family members or friends that are looking for new opportunities? Please email us their information and resume to office@skanestech.com or either Krista or Stacy, and we will take it from there. Skanes Tech offers a \$3000 referral bonus for your help! The candidate must go through the whole selection process. So, keep those referrals coming!!! ALL individuals must have the required clearance.

#### **July 2018**

## Are you Smarter than a Fifth Grader??

### JULY INCENTIVE

- 1. How many cups are in 28 fluid ounces?
- 2. What white, puffy clouds are known as "fair weather" clouds?

Nation III

- 3. Between 1455 and 1485, the war of the roses took place in what country?
- 4. A common type of radio wave is referred to as vhf. What do the letters vhf stand for?

TIT

- 5. If Riley is facing north and turns 90 degrees to his right, what direction is he now facing?
- 6. The classic Hans Christian Andersen fairy tale "the real princess" is better known as "the princess and the..." what?
- 7. Which word contains a long vowel sound in the following sentence? "Dogs like tennis balls."
- 8. Budapest is the capital of what European country?
- 9. Now a national historical park, what site was headquarters for George Washington's army in the winter of 1777-78?
- 10. What is the simple predicate in the following sentence? "Taylor body slammed her opponent."
- 11. By definition, a prism is a solid figure that has how many congruent bases?
- 12. In 1821, Moses and Stephen Austin received 18,000 acres of land in what would become what U.S. state?
- 13. Which of the following is a homophone for the word "won"? One, Lost, or Now?
- 14. If you take the square root of 16 and add it to the square root of 9, the answer
- you get is the square root of what other number? 15. Mexico is bordered on the south by Belize and what other Central American
- 15. Mexico is bordered on the south by Belize and what other Central Americ country?

First Place- \$200 Second Place- \$175 Third Place- \$125 Please send your answers in to Krista by July 9<sup>th</sup>. Winners will be revealed on July 11<sup>th</sup>.

#### Fourth of July Holiday

So it's another annoying midweek Fourth of July. For a lot of us, America's midweek birthday leaves us with only one day off, making it more difficult to carve out a three or four day weekend without expending precious vacation days. Among us, we see this as an excuse to just take some extra days off and create a long, long weekend. Jealous as we are of those people (we're not naming names, but we have colleagues whose bylines are noticeably absent already). Of course, if you weren't planning on traveling anyway, it does

create a potentially fun, random midweek break. Two days on, one day off, two days on, and then two days off. So as you we celebrate enjoy the company of family and friends, food, fun, and fireworks. Have a safe and wonderful holiday.



## Summer Recipes

## Cheddar Bacon Ranch Corn



#### Ingredients

1/2 c. (1 stick) Butter, softened
1 packet ranch seasoning
Freshly ground black pepper
10 ears corn
2 c. shredded Cheddar
6 slices cooked bacon, finely crumbled
Freshly chopped chives
Ranch, for drizzling

### Directions

Heat grill to medium high. In a small bowl, stir together butter and ranch seasoning and season with pepper. Rub ranch butter on corn.

Grill until lightly charred, 10 minutes. Top with cheddar and cover grill to melt, 2 minutes.

Top with cooked bacon and chives and drizzle with ranch.







## Loaded Baked Potato Salad Recipe



## Ingredients

- 4 pounds russet potatoes
- 1-2 tablespoons of olive oil
- 3 tablespoons apple cider vinegar
- 34 cup sour cream

- 1 cup mayonnaise
- 1 tsp kosher salt and freshly ground black pepper
- 1 lb. bacon, cooked, cooled and chopped 6 green onions, chopped
- 1½ cups medium cheddar cheese, shredded

## Instructions

- 1. Preheat oven to 400 degrees F.
- 2. Place the cleaned potatoes on an aluminum foil lined baking sheet and pierce 4-5 times with a fork. Lightly coat with olive oil and cook for 50-60 minutes or until fork tender. Remove from the oven and let cool. Remove the skins and cut the potatoes into 1 inch chunks and place in a large mixing bowl. Sprinkle with the apple cider vinegar and let rest for 15-30 minutes.
- 3. Cook the bacon in a large skillet, drain and let cool. Crumble into bite-size pieces.
- 4. Mix the mayonnaise and sour cream in a small bowl and season with the kosher salt and pepper and then add to the potatoes. Stir in the bacon, green onion and cheddar cheese and season with more salt and pepper to taste. Refrigerate for 3 hours up to overnight before serving.

## **Quesadilla Burger**



### Ingredients

1 lb. ground beef 1 jalapeño, minced Kosher salt 2 tbsp. vegetable oil, divided 1 1/2 c. shredded Cheddar 1 1/2 c. Shredded lettuce Sour cream, for drizzling

clove garlic, minced
 tsp. chili powder
 freshly ground black pepper
 Small flour tortillas
 1/2 c. Shredded Monterey Jack
 c. Pico de Gallo

### Directions

- 1. In a large bowl, combine ground beef, garlic, jalapeño, and chili powder. Season with salt and pepper and mix until just combined.
- 2. Shape mixture into four large, thin patties. Heat 1 tablespoon oil in a large skillet over medium-high heat. When the pan is hot, add the patties and cook until cooked to your desired doneness, about 4 minutes per side.
- 3. Set aside burgers and wipe skillet clean. In the same skillet over medium heat, heat remaining tablespoon oil. Add one flour tortilla and top with cheddar, Monterey Jack and lettuce.
- 4. Place one cooked burger on top then sprinkle more cheese and top with Pico de Gallo. Drizzle with sour cream then place a second tortilla on top. Cook until the bottom tortilla is golden, about 2 minutes.
- 5. Carefully flip quesadilla and cook until the other side is golden, about 2 more minutes. Repeat with remaining ingredients and burgers. Serve immediately.